fast food style Hash Browns

4 peeled potatoes -- parboiled until they start to soften

1 beaten egg

2 tbs skim milk powder

1/3 cup plain flour

1 tsp salt

1 tsp sugar

1/8 tsp pepper

1 tsp softened butter

Oil to fry

Easy Hash Brown Potatoes Recipe, Crispy Pan Fried Potatoes, Kids Appetizers, Nian's Cooking Diary

INGREDIENTS:

1. 2 big size potato

2. 2 tbsp butter

3. 2 tbsp flour

4. 2 tbsp rice flour

5. 2 tbsp corn flour

6. 1 tsp red chili

7. 1 tsp pepper

8. 1 tsp salt Easy

PROCEDURE:

1. Chop potatoes. Wash with water. And finally soak with a clean cloth properly to reduce potato starch & water.

2. In a pan, heat 2 tbsp butter. Add all grated potatoes & stir. Cook potatoes in low flame for 5 minutes to boil 50% potatoes. But don’t let it brown colour.This is the unique process to make crispy hash brown potatoes

3. After 5 minutes put off flame and make it cool.

4. Now add flour, corn flower, rice flour, red chili and pepper with potatoes.

6. Mix all properly.

7. Now take a flat tray. Put the batter to flat around half inch. You can make this flat with fingers or spoon or any smooth things. Make this shape like square.

8. Divide batter with a knife to square shape or round shape.

9. Fry these pieces until golden brown colour.

McDonalds : Hash Browns . This recipe makes the best hash browns you will ever have.

Ingredients & Procedure :

- Potatoes (300 Gms)

- Peel - Grate with large hole grater

- Put it directly into ice cold water

- Rest for 1 - 2 hours ( Removes excess starch)

- Parboil : Water (3 Cups) Corn Syrup (1 Tbsp) or Sugar (2 Tbsp) (McDonalds uses dextrose extracted from Maize to retain its color so I m using corn syrup, if you do not have then please use sugar) Salt to taste Bring water to boil Put shredded potatoes boil for 3-4 min Not more or your hash browns will go mushy (The color must change slightly)

- Remove the potatoes from boiling water and pour in a muslin cloth.

- Put ice cold water to stop it from further cooking

- Wait for 5 min - Squeeze out almost all water (do not dry it completely, let a bit water stay. It will help for binding)

- Remove hash browns in another bowl - Add Rice flour ( 1/8 Cup) - Corn flour (1 Tbsp) - Onion Powder (1 Tsp) - Salt and pepper ( Salt if required )

- Mix it with hands (Hands does the job effectively and binds it really well)

- Take a circular mould ( Mould is optional, you can shape it with hands as well but I just find it easy that way )

- Put 1/4 Cup + 1 Tbsp Potato mixture

- With flat object ( in my case shot glass) press down the mixture firmly.

- Remove the mould - Give shape by flattening 2 sides to make an Oval

- Above recipe make 4 hashbrowns

- You can make any shape you want

- Keep it in freezer for 2-3 hours or until hard

- In a pan heat Oil - Oil's temperature must me medium hot

- Fry them until golden brown

- Let it cool a bit and if you want you can sprinkle some more salt so serve it like that only

- This recipe makes super delicious and crispy hash browns.